

PUPUS

POKE TACOS*

marinated raw ahi, avocado,
maui onion, wasabi aioli 18

PANKO CRUSTED CALAMARI STEAK

lemon & caper beurre blanc 15.5

SWEET SOY DUROC RIBS

pupu style with bonito, sesame,
scallion and kabayaki sauce 15

CRAB & MACADAMIA NUT WONTONS

soy and mustard dipping sauce 14.5

KABOCHA PUMPKIN HUMMUS

watermelon radish, pickled hearts of palm,
naan flatbread 12

FROM THE GARDEN

CHILLED SHRIMP & CRAB SALAD

waipoli mixed greens, cabbage, bean sprouts,
ho farms tomatoes, avocado, sesame soy dressing 25

SEARED SCALLOP AND QUINOA BOWL

cajun seared scallops, red quinoa, waipoli greens,
kahuku corn, avocado, chipotle lime vinaigrette 19

KOREAN CHICKEN AND FARRO BOWL

crispy all natural chicken, waipoli greens, kimchee,
watermelon radish, miso lime vinaigrette 17

HULA CAESER

waipoli romaine, ho farms tomatoes,
shaved parmesan, focaccia crouton 10
with natural chicken breast 16
with fresh hawaiian fish 20

FROM THE RANCH

CHEF'S BURGER & FRIES*

makaweli 100% grass fed ground beef, smoked gouda, caramelized ewa onion,
tomato marmalade, manoa butter lettuce, duroc bacon aioli 19
vegetarian burger and gluten free bun available upon request

STEAK FRITES

kabayaki glazed rr ranch usda prime sirloin,*
sesame soy aioli 26

SPICY CRISPY CHICKEN SANDWICH

all natural chicken, sweet ewa onion slaw,
house made pickled jalapeños, sriracha aioli, brioche bun 16

FRESH HAWAIIAN FISH

FISH & CHIPS

hand dipped in kona longboard lager batter, lilikoi dipping sauce 20

BAJA FISH TACOS

choice of cajun grilled or crispy battered, north shore corn & avocado relish,
chipotle aioli, fresh tortilla chips and salsa 20

FRESH FISH SANDWICH

waipoli butter lettuce, hau'ula tomatoes, tartar sauce 20

COCONUT SEAFOOD CHOWDER

hawaiian fish, shrimp, scallop, kabocha, long beans, coconut cilantro broth 20

KAMA'AINA BOWL

limu poke*, kalua pork and cabbage, avocado,
lomi lomi ho farms tomatoes, furikake white rice 20

LATE RISERS

KAHUNA BURRITO

three eggs, kukui sausage co. chorizo, bacon, jack & cheddar cheese, avocado,
chipotle cream, salsa 15.5

LOCO MOCO

two eggs*, pork fried rice, braised short rib, kalua pork,
portuguese sausage, shiitake mushroom gravy 20

TROPICAL PANCAKES

seasonal hawaiian grown fruit, toasted coconut,
kula strawberry coulis, whipped mascarpone 16

LUMP CRAB & SPINACH BENEDICT*

butter poached jumbo lump crab, spinach,
jade pesto hollandaise, baby arugula salad 19

STRAWBERRY MOCHI WAFFLE


kula strawberries, whipped mascarpone,
manoa honey 15.5

AVOCADO TOAST

la tour bakery multigrain bread, avocado, charred
tomato, red onion, poached hawaii free range egg*,
arugula, meyer lemon vinaigrette 12

with applewood bacon 15

with smoked salmon 19

 Gluten conscious - item is prepared with gluten free ingredients;
however, our kitchen is not gluten free. Please inform your server
of any allergies.

*Consuming raw or undercooked foods may increase your risk of foodborne illness.